

MAD MED

Soil : argilo-calcaire.



MADMED LE ROUGE, VIN DE FRANCE 2022

50% grenache + 50% vermentino

Natural vinification without addition of sulfur: indigenous yeasts, no enzymes, nothing added except grappes.

Co-fermentation in infusion for 3 weeks of destemmed Grenache and Vermentino.

100% MLF, unfiltered.

Vinification and aging in stainless steel tank

12,5% VOL. / SO2 T: 25mg/L / AT: 2,82 / pH: 3,6



MADMED L'ORANGE, VIN DE FRANCE 2022

100% vermentino

Natural vinification without addition of sulfur: indigenous yeasts, no enzymes, nothing added except grappes. Maceration in infusion for 4 weeks of destemmed Vermentino.

100% MLF, unfiltered.

Vinification and aging in stainless steel tank.

12,5% VOL. / SO2 T: 30mg/L / AT: 3,3 / pH: 3,6



MADMED LE ROSÉ, VIN DE FRANCE 2022

50% grenache + 40% Syrah + 10% vermentino

Natural vinification without the addition of sulphur: indigenous yeasts, no enzymes, no fining. Direct pressing.

100% MLF. Unfiltered.

Vinification and aging in stainless steel vats.

12.5% VOL. / SO2T: 30mg/L / AT: 3.3 / pH: 3.5



MADMED LA BULLE, VIN DE FRANCE 2022

90% Syrah + 10% vermentino in maceration

Natural vinification without the addition of sulphur: indigenous yeasts, no enzymes, no fining. Direct pressing.

100% MLF. Unfiltered.

Vinification and aging in stainless steel vats. Canning carbonatation 5g/L.

12.5% VOL. / SO2T: 30mg/L / AT: 3.3 / pH: 3.5